

### **AMENDMENTS TO THE CLAIMS**

This listing of the claims will replace all prior versions and listing of the claims in this application.

#### **Listing of the Claims:**

1. (Currently amended) A method of producing a deep-frozen intermediate product for a sweet or savory pie, ~~characterized in that it comprises steps consisting in the method comprising:~~

- preparing a pastry dough;
- partially baking the pastry dough, shaped in a mold, in an oven to obtain a part-baked pie base;
- preparing a filling;
- assembling the part-baked pie base with the filling to obtain a deep-frozen intermediate product comprising the filling disposed on the pie base; and
- packaging the preparation obtained.

2. (Original) A method according to claim 1, characterized in that part-baking of the pastry dough is carried out by maintaining it in shape between a mold and a perforated counter-mold inside the pie base.

3. (Currently amended) A method according to claim 1 ~~or claim 2~~, characterized in that part-baking of the pastry dough is carried out for a period in the range of 30% to 70% of the normal total baking time for the pie base.

4. (Currently amended) A method according to ~~any one of claims 1 to 3~~ claim 1, characterized in that the filling is poured into or deposited onto the part-baked pie base before deep-freezing the assembly.

5. (Currently amended) A method according to ~~any one of claims 1 to 3~~ claim 1, characterized in that the filling is molded and deep-frozen before being disposed in the deep-frozen state on the part-baked pie base.

6. (Original) A method according to claim 5, characterized in that the deep-frozen filling is disposed on the part-baked deep-frozen pie base.

7. (Original) A method according to claim 5, characterized in that the deep-frozen filling is disposed on the part-baked non deep-frozen pie base and the assembly is deep-frozen.

8. (Original) A deep-frozen intermediate product for a sweet or savory pie comprising a part-baked pie base containing a filling.

9. (Currently amended) A method of producing a sweet or savory pie comprising ~~the use of an~~ using the deep frozen intermediate product according to claim 8 ~~or obtained in accordance with any one of claims 1 to 7~~, adding a garnish, and final baking to finish baking the part-baked pie base.

10. (New) A method according to claim 2, wherein part-baking of the pastry dough is carried out for a period in the range of 30% to 70% of the normal total baking time for the pie base.

11. (New) A method according to claim 2, wherein the filling is poured into or deposited onto the part-baked pie base before deep-freezing the assembly.

12. (New) A method according to claim 3, wherein the filling is poured into or deposited onto the part-baked pie base before deep-freezing the assembly.